



FOUR & TWENTY

Why not start with a Glass Exton Park RB 23 Rosé NV

Elegant dry pink sparkling wine.

175ml glass £16

Early Spring A La Carte Menu

Additional Bread - £2.50 Pp

To start...

Pan fried king scallops, sour cream and Mexican tomato salad. **£15**

Matching Wine. Veiga Da Princesa Albariño, Rias Baixas, Spain. Glass 175ml £8.95

Steamed Haggis bun, hoisin sauce, radish slaw, pepper crunch and peanuts. **£10**

Matching Wine. Villa Antinori Chianti Classico Riserva 2021 Tuscany, Italy. Glass 175ml £12.80

New season British Asparagus, Ajo blanco, almonds and burnt lemon. **£14**

Matching Wine. Mitchell Semillon 2009, Clare Valley, Australia. Glass 175ml £8

Twice baked cheddar cheese souffle and chives. **£12**

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.75

Wild garlic soup, poached Renisons hens egg and tasty croutons. **£9**

Matching Wine. Veiga Da Princesa Albariño, Rias Baixas, Spain. Glass 175ml £8.95

To follow...

Roast cannon of local pork,, black pudding dauphinoise, fennel and blood orange, rhubarb and beetroot ketchup. **£28**

Matching Wine Domaine de Mourchon, Côtes Du Rhône, Rhone Valley, France. Glass 175ml £7.50

Slow cooked blade of British beef, truffle pudding, mushroom puree, red wine sauce, Four and Twenty carrot. **£31**

Matching Wine. Château Trébiac 2019, Graves Bordeaux, France. Glass 175ml £9.95

Pan roasted Halibut, leeks and asparagus, mussel, bay and tomato sauce, hash brown and smoked salmon. **£34**

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.75

Osso buco of local lamb, courgette and basil risotto, minted braising juices and ricotta. **£30**

Matching Wine. Stefan Meyer Aus Rhodt Pinot Noir, Rhode, Germany. Glass 175ml £14

Spring herb and green pea risotto, spears of asparagus and Lancashire cheese. **£23**

Matching Wine. Famille Brocard Chablis Les Manants, Burgundy, France. Glass 175ml £11.75

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

Four and Twenty.

Part of Song Bird Hospitality Uk LTD



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A La Carte Dessert Menu

Three Cheese from The Courtyard Dairy, chutney, quince and crackers. **£14.95**

Matching wine. Graham's 10 year old Tawny Port. £8.30 100ml

Profiteroles, pistachio ice cream, chocolate and blood orange ganache. **£12**

Matching wine. Principe de Viana. Chardonnay, Navarra, Spain. Glass 100ml £8

Penningtons coffee crème brûlée. **£10**

Matching wine. Patrón XO Cafe Coffee Liqueur, Navarra, Mexico. Glass 50ml £13.50

Basque cheesecake, rhubarb and ginger. **£12**

Matching wine. Principe de Viana. Chardonnay, Navarra, Spain. Glass 100ml £8

Sweet Treat Selection for two. treacle toffee, mint fudge, butter fudge. **£5.95**

A selection of homemade ice creams and sorbets, 1 Scoop **£3**, 2 scoop **£4.50**, 3 Scoop **£6**

Ice creams *Vanilla* Rhubarb *Pistachio

Sorbets *Raspberry *Orange

Affogato, with a double shot of Penningtons espresso, with a scoop of vanilla ice cream. **£7.50**

Why not add a Liqueur: Disaronno **£5.50** 25ml, Kahlua **£4.50** 25ml

Dessert Cocktails

*** Espresso Martini £12.50**

Made with Cumbria Distilling Vodka, Penningtons espresso coffee, Kahlua liqueur and a little sugar.

Shaken with Ice and strained into a classic martini glass.

*** Lemon Meringue Martini. £9.95**

Made with a large measure of cream soda vanilla vodka, lemon monin, a little sugar, fresh lemon juice and egg white. All shaken with ice and strained in a martini glass

Liqueur coffees, Coffees, Teas, Hot Chocolates,

Cumbrian Whisky Coffee. £10

The Lakes, The One whisky, with black coffee, sugar and cream

Irish Whisky Coffee. £10

Irish Whiskey, Jameson, with black coffee, sugar and cream.

Jamaican Coffee. £10.95

Havana Club Añejo 7 Rum, with black coffee, sugar and cream.

Bailey's Coffee. £9

Baileys, with black coffee, sugar and cream.

Italian Coffee. £9.95

Amaretto liqueur, with black coffee, sugar and cream.

The Lakes Vodka Coffee. £9.95

The Lakes Distillery vodka, with black coffee, sugar and cream.

French Coffee. £11

Courvisier V.S.O.P, with black coffee, sugar and cream.

Raspberry Hot Chocolate. £9

Raspberry liqueur, with warm hot chocolate

Americano. £3.95

Espresso. £3.30 Single £3.60 Double

Flat white £4.25

Cappuccino £4.25

Cafe latte. £4.25

Mocha. £4.25

All above coffees available decaffeinated

Add syrup flavour 45p

Carmel, Vanilla, Amaretto, Salted Caramel, Gingerbread

Pennington's Lakeland Blend Tea. £3.00

Pennington's Decaffeinated Tea. £3.00

Pennington's Earl Grey. £3.00

Fruit And Herbal Tea. £3.00

*Peppermint *Blueberry *Rooibos *Green

*Camomile

Hot Chocolate. £3.40

All alcohol in liquor coffees and hot chocolates are 25ml measure

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